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**SEC. 5. *Permits.***—No person shall sell or keep for sale any prepared food, cooked or uncooked, or any drinks intended for immediate consumption, from any street, alley, or public place, or from any sidewalk, open door, or window, unless such person secure a permit from the board of health to conduct the business of selling such food or drinks by registering his name and business address with the health office and conforming strictly to the conditions named in such permit.

### DES MOINES, IOWA.

#### **Bakeries—Construction, Operation, and Maintenance. (Ord. No. 2055, Nov. 13, 1912.)**

**SECTION 1.** Any place used for any process of mixing, compounding, or baking, for sale or for purposes of a restaurant, bakery, or hotel, any bread, biscuits, pretzels, crackers, buns, rolls, macaroni, cake, pies, or any food product of which flour or meal is a principal ingredient, shall be deemed a bakery for the purpose of this ordinance: *Provided, however,* That restaurants as defined in the ordinance concerning restaurants in which any of the foregoing food products are mixed and baked for consumption in such restaurants only, on or in ordinary restaurant kitchen stoves or ranges and kitchens or rooms in dwellings where any of the said food products are mixed and baked in an ordinary kitchen stove or range shall not be considered bakeries.

**SEC. 2.** Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, tools, machinery, pans, and utensils. All parts of the bakery shall be adequately lighted at all times and shall be ventilated by means of windows and skylights or air shafts or air ducts, or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating construction and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour: *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or the rising of dough shall of necessity be interfered with or prevented.

**SEC. 3.** The floor of every place used as a bakery shall be constructed of concrete, cement, asphalt, hardwood, or other impervious material, or of tile laid in cement, which floor may, if desired, be covered with a hardwood floor having tight joints; if above the street level, with tight joints, or may be of any impervious material, as above provided. The angles where the floor and walls join shall be made and maintained so as to be rat proof; provided, however, that nothing herein shall be construed to prohibit the use of a cellar or basement as a bakery.

**SEC. 4.** Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from April 1 to December 1, be fitted with self-closing wire-screen doors and wire window screens. The side walls and ceilings shall be well and smoothly plastered, tiled, or sheathed with metal or wood sheathing and shall be kept in good repair. If made of mill construction with smooth surface, such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint, or lime washed or calcimined, and all woodwork shall be kept well painted with oil paint.

**SEC. 5.** Every such bakery shall be provided with adequate plumbing and drainage facilities, including well ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in or in direct communication with a bakery.

**SEC. 6.** No person shall sleep or live in any bakery or in the room where flour or meal used in connection therewith, or the food products made therein, are handled or stored. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, sanitary, and shall not directly communicate with storage room or bakery apartment. No domestic animals shall be permitted in a bakery or place where flour or meal is stored in connection therewith.

SEC. 7. All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with slippers or shoes and a suit of washable material, which shall be used for that purpose only. These garments shall at all times be clean.

SEC. 8. Cuspidors of impervious material shall be provided and shall be cleaned daily. No employee or other person shall spit or discharge any substance from the nose, mouth, or any part of the body on the floor or side walls of any bakery or place where food products of such bakery are stored or manufactured.

SEC. 9. The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco or to spit on the floor of such bakery.

SEC. 10. No person who has consumption, scrofula, or any venereal disease, or any contagious or infectious disease, or any communicable or loathsome skin disease shall work in any bakery, and no owner, manager, or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such bakery, and upon demand shall furnish to the department of health a certificate showing his present state of health, said certificate to be signed by a reputable physician or city physician.

SEC. 11. All rooms for storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. If the floor of any such bakery or room is below the adjacent street level, no such materials or products shall be stored nearer to such floor than 1 foot.

SEC. 12. Every bakery shall be kept free from rats, mice, or vermin at all times.

SEC. 13. No bakery shall be located over or under or within 25 feet of any place or building where horses or cows are housed or maintained or where the processes of rendering, glue making, fertilizer making, and other foul-smelling products are carried on.

SEC. 14. Operatives, employees, clerks, and all persons who handle the material from which food is prepared or the finished product before beginning work and immediately after visiting a toilet or lavatory shall wash their hands and arms thoroughly in clean water.

SEC. 15. The health officer and the authorized inspectors and employees of the department of health shall have the right at all times to enter to make such inspections and such record of the condition of any bakery as they may deem necessary, and if such inspection shall disclose a lack of conformity with this ordinance the health officer may require such changes, alterations, or renovations as may be necessary to make such bakery comply with the provisions of this ordinance.

SEC. 16. All vehicles from which any bread or other bakeshop product is sold shall be kept in a clean condition, and all baskets or other containers in which any of the said products are conveyed through the streets shall be closely covered in a way to exclude dust, flies, and other sources of contamination.

SEC. 17. All bread shall be wrapped in a suitable paper covering and free from all pasters which are attached by any foreign substance.

SEC. 18. Any firm, agent, or employee violating any provision of this ordinance or who neglects or refuses to comply with same shall be fined not less than \$5 nor more than \$100 for each offense and in default of payment shall be committed to the city jail not less than 1 day nor more than 30 days.

SEC. 19. All ordinances or parts of ordinances in conflict herewith are hereby repealed.

SEC. 20. This ordinance shall be in full force and effect from and after its passage and publication as provided by law.